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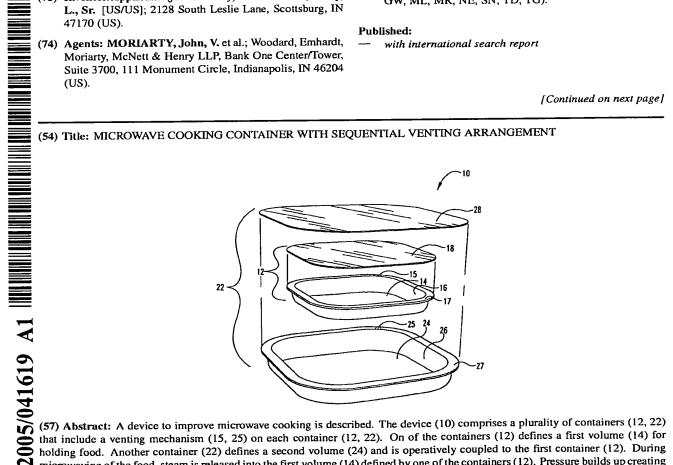
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that include a venting mechanism (15, 25) on each container (12, 22). On of the containers (12) defines a first volume (14) for holding food. Another container (22) defines a second volume (24) and is operatively coupled to the first container (12). During microwaving of the food, steam is released into the first volume (14) defined by one of the containers (12). Pressure builds up creating a first pressure treatment for the food until the venting mechanism (15) is activated. Steam exits the first volume (14) through the venting mechanism (15) and enters the second volume (24). Again, pressure builds up to create a second pressure treatment for the food until the venting mechanism (25) for the container (22) is activated.

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